

Top shelf

Bottom shelf

**ACCESSORIES**

Wire shelf - Grill Pan Set

Oven function chart	
Function	Description of function
0 OVEN OFF	-
LAMP	<ul style="list-style-type: none"> <li>To switch on the oven light.</li> </ul>
DEFROSTING	<ul style="list-style-type: none"> <li>Ideal for thawing frozen food at room temperature.</li> <li>The food should be placed in the oven in its wrapping to prevent it from drying out.</li> </ul>
FAN/THERMOVENTILATED	<ul style="list-style-type: none"> <li>To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other</li> </ul>
GRILL	<ul style="list-style-type: none"> <li>To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread.</li> <li>Preheat the oven for 3 - 5 min.</li> <li>The oven door must be kept open during the cooking cycle.</li> <li>When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters.</li> <li>Ideally the meat should be turned during cooking.</li> </ul>

**SWITCHING ON THE OVEN**

Turn the selector knob to the required function. The oven light switches on.

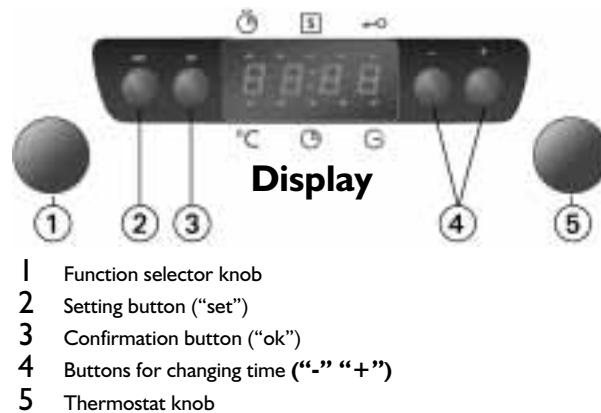
Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to "0".

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	190-210	90-110
Chicken/Rabbit/Duck		2	190-200	65-85
Turkey/Goose		2	190-200	140-180
Fish		2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes		2	180-200	50-60
Leavened cakes		2	170-180	45-55
Filled pies		2	180-200	60-90
Biscuits		2	170-180	35-45
Lasagna		2	190-200	45-55
Pizza/Bread		2	200-225	40-50/15-18
Whole chicken		2	190-200	55-65
Roast beef		2	200-225	35-45
Roast meats		2	190-210	60-70
Fish (whole)		2	180-200	50-60
Toast		3/4	250	1,5-2,5
Cutlets/Sausages/Kebabs		3/4	250	35-45
Vegetables au gratin		3	250	5-8
1/2 chicken		3	250	40-50

**Note:** Cooking times and temperatures are based on using food quantities for about 4 servings.

# INSTRUCTIONS FOR USING THE ELECTRONIC TIMER

## Electronic timer



## Starting the oven

When the oven is connected to the power supply for the first time, or reconnected after a power failure, the display indicates "12.00".

### Selecting and changing the clock time:

1. Press "ok". The time of day flashes on the display.
2. Press button "-" or "+" to set the hour.
3. Press "ok" and "-" or "+" to set the minutes.
4. Press "ok" to confirm.

### To change the time:

Press and hold "ok" for 2 seconds until the time flashes on the display. Repeat the steps described above.

## Selecting the cooking function:

1. Turn knob 1 to the chosen function.
2. Turn knob 5 to select the temperature.
3. Press "ok" to confirm; the oven will switch on. The indicator ▼ next to °C switches off when the selected temperature is reached.

### To change the temperature:

1. Turn knob 5 and select the desired temperature.

### Important notes:

To cancel any selection, turn knob 1 to "0". Alternatively, press "ok" to switch the oven off, maintaining the previously selected functions.

## Selecting the cooking time:

Select the cooking time (available with any function, except for the special functions) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 6 hours.

1. Set the function and the temperature (see chapter: "Selecting the cooking function") up to point 2 without confirming by pressing "ok".
2. Press "set" (the indicator ▼ on the display lights up next to the cooking time symbol ⏳) and, within 8 minutes, proceed to select the desired cooking time using buttons "-" or "+".
3. Confirm the selection by pressing "ok"; the oven switches on and the display shows the residual cooking time.
4. To change the previous temperature setting, turn knob 5.  
To return to the residual cooking time, wait 5 seconds.

### Appearance of End on the display:

Once the set time has elapsed, an acoustic signal is heard and End appears on the display.  
The oven will switch off automatically.

To change the cooking time, use button "-" or "+". Return to point 3 chapter "Selecting the cooking time".

1. Turn knob 1 to "0".

The time of day appears again on the display.

To increase the cooking time, use button "-" or "+".

## Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 chapter "Selecting the cooking time".
2. Press "set" to set the end of cooking time: the indicator ▼ next to the symbol ⏳ lights up.
3. Set the end of cooking time using button "-" or "+".
4. Press "ok" to confirm the end of cooking time.

The oven will turn on automatically at the end of cooking time minus cooking time: the ▼▼ indicators on the display above the symbols ⏳ will light up.

## Minute minder

The timer can only be set when the oven is not in use and allows a maximum setting of 6 hours.

### To set the minute minder:

1. Leave knob 1 on "0". The display shows the time of the day.
2. Press "set". The indicator ▲ next to the symbol ⏳ lights up.  
Use buttons "-" or "+" to set the desired time.
3. Press "ok" to confirm the selection.

Once the set time has elapsed:

An acoustic signal sounds and End flashes on the display.

Press "ok": The acoustic signal stops. The time of day appears again on the display.

## Childproof lock Loc:

1. With knobs 1 and 5 set to "0", press buttons "ok" and - at the same time for 3 sec. The indicator ▲ next to the symbol Loc lights up.
2. The oven functions will not operate while the childproof lock is activated.
3. To deactivate the lock, repeat the sequence described in point 1.